



Application for a Mobile Food Unit or Pushcart Operational Permit

A **commissary approval form** must be submitted to Lee County Environmental Health and been approved by this Department along with the application. Incomplete applications will be returned to the applicant and will delay processing.

The North Carolina Rules Governing the Sanitation of Food Service Establishments (15A NCAC 18A .2600) require that plans be submitted for approval to the local Health Department (Lee County Environmental Health) when applying for an operational permit for a mobile food unit or pushcart.

Applicants Name: _____
Home Address: _____
City: _____ North Carolina Zip Code: _____
Home Phone: () _____ Cell/Work Phone: () _____
E mail Address: _____

Application for (choose one):

- _____ Pushcart –designed to be maneuvered by one person. Only hot dogs can be prepared and served on this unit. Pre-packaged items such as canned drinks and bagged chips may be sold from this unit.
- _____ Mobile Food Unit –vehicle-mounted food service establishment designed to be readily moved. It is a self-contained restaurant on wheels that is fully enclosed with floors, walls, and ceilings. Mechanical refrigeration is required for the cold storage of opened and potentially hazardous foods.

Name of Proposed Unit: _____

I. Submittal checklist:

All documents below **must be submitted** to Lee County Environmental Health for review when applying for an operational permit for a mobile food unit or pushcart.

- _____ Completed Application for a Mobile Food Unit or Pushcart Operational Permit
- _____ Plans of the unit drawn to scale (1/4" = 1 foot) For example 1 inch = 4 feet.
Including: equipment locations, a plan (top down) view, operator's view from inside the unit, and a side view plumbing schematic (plumbing lines, hot water heater, potable water tank, water pump, sewer vent, wastewater holding tank, etc). A plumbing schematic is not required for a pushcart.

- _____ Manufacturer's specification sheets for all proposed food service equipment
- _____ Signed and dated menu (including all food, drinks and condiments)
- _____ Any menu changes must be approved by this office.

II. Applicant Signature:

STATEMENT: I hereby certify that the information provided within this application is accurate and I fully understand that any deviation or variance from this application without prior written permission from Lee County Environmental Health will prevent issuance of an operational permit for the unit. I understand that this application will be returned to me if incomplete and will delay processing. I also understand that multiple inspections of the unit may be required and that if the unit is not in compliance with Rules Governing the Sanitation of Food Service Establishments 15A NCAC 18A .2600, an operational permit will not be issued. Approval of these plans and specifications by Lee County Environmental Health does not indicate compliance with any other code, law, or regulation that may be required (i.e., federal, state, or local).

Signature: _____ Date: _____

III. Describe construction materials:

For Pushcart Only:

Pushcart Body: _____

Describe protected storage location for pushcart when not in use: _____

For Mobile Food Unit Only:

Floors: _____

Walls: _____

Ceilings: _____

Countertops: _____

Light Shields: _____

IV. List all food service equipment and attach manufacturer's specification sheets:

1. Cooking equipment (fryers, grills, etc):

- _____
- _____
- _____
- _____
- _____
- _____

2. Cooling equipment (refrigerators, freezers, etc):

- _____
- _____
- _____
- _____

3. Hot Holding equipment (steam tables, hot lamps, etc):

- _____
- _____
- _____
- _____
- _____

4. Utility sink (*for mobile food unit only*):
 - Size of vat (Length x Width x Depth) _____
 - Size of drainboards _____
5. Handsink (*for mobile food unit only*):
 - Size of vat (Length x Width x Depth) _____

V. Describe wastewater and potable water holding equipment: (*for mobile food units only*)

1. Size (Length x Width x Depth), capacity (gallons), and construction material of permanently mounted wastewater holding tank: _____
2. Size (Length x Width x Depth), capacity (gallons), and construction material of potable water holding tank: _____
3. Type of sewer vent:
 - ___ Vents to exterior (vent protected from rain/vermin)
 - ___ Vents to interior by an air admittance valve (commonly known as a “studor” vent)
4. Attach manufacturer’s specification sheet for water pump
5. Attach manufacturer’s specification sheet for hot water heater (will contain storage capacity, btu input(gas) / kw input(elec))

VI. Proposed operational locations, dates, and times:

VII. Attach plans of unit drawn to scale (see item I)

VIII. Attach manufacturer’s specification sheets for all proposed food service equipment (see item I)

IX. Attach copy of the menu (including all food, drinks, and condiments) (see item I)



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Promoting better health and a safe environment for all Lee County

COMMISSARY APPROVAL FORM

Title 15A NCAC (North Carolina Administrative Code) 18A .2600 "Sanitation of Restaurants and Other Foodhandling Establishments" specifies in Section .2638 "General Requirements for Pushcarts and Mobile Food Units" that:

"(f) [Pushcarts and mobile food units] shall operate in conjunction with a permitted restaurant and shall report at least daily to the restaurant for supplies, cleaning, and servicing."

Title 15A NCAC 18A .2640 "Specific Requirements for Mobile Food Units" further states:

"(g) A servicing operations area must be established at a restaurant for the mobile food unit. Potable water servicing equipment shall be installed, stored, and handled in a way that protects the water and equipment from contamination. The mobile food unit's sewage storage tank shall be thoroughly flushed and drained during servicing operation. All sewage shall be discharged to an approved sewage disposal system."

I _____, the _____ of
(Name) (Title)

_____ located at _____
(Establishment Name) (Address of Establishment)

_____ have read the regulations
(Establishment Address Continued)

listed above and hereby authorize _____
(Name of PC/MFU Operator)

doing business as _____
(Business Name)

To operate a pushcart/mobile food unit in conjunction with my facility. I understand the applicable regulations require the unit report daily to my restaurant for supplies, cleaning, and servicing, including replenishing of any on-board water supply and disposal of all solid and liquid wastes. I agree to allow all supplies for the unit to be stored on my premises and understand that the Union County Health Department does not permit supplies for such facilities to be stored in any private residence. I understand that any sanitation deficiencies resulting at my restaurant, even if directly or indirectly related to the operation of the pushcart/mobile food unit, will be reflected in the sanitation grade of my restaurant. This agreement shall remain in effect as long as I am the restaurant owner/operator, unless rescinded by notifying the pushcart/mobile food unit owner and the Environmental Health Division of the Union County Health Department in writing. I agree to notify both parties in writing should this approval be rescinded.

Signature: _____
(Restaurant Owner/Operator)

Signature: _____
(Pushcart/Mobile Food Unit Operator)